

INDORSE WILSON AND IGNORE REED

STATE DEMOCRATS GIVE THEIR
UNQUALIFIED APPROVAL OF
LEAGUE OF NATIONS.

DRY LEADER IS ALSO BEATEN

Charles M. Hay Not One of the Big
Four Chosen to Represent Mis-
souri at San Francisco
National Convention.

Joplin, Mo.—President Wilson was heartily indorsed while U. S. Senator Reed was ignored when the Missouri Democratic State Convention, in session here, passed its resolutions. The League of Nations also received the unqualified approval of the convention.

Charles M. Hay, St. Louis dry leader, went down to defeat in the contest for four delegates at large to the San Francisco convention. His defeat was the surprise of the meeting. The four men elected delegates at large are Gov. F. D. Gardner, Judge W. W. Graves, Judge John S. Farrington and Rev. B. A. Jenkins. Hay's defeat was accomplished by the St. Louis and Jackson county delegations, which went solidly for Farrington.

The resolutions declared for unqualified Americanism, for better law enforcement, for soldier benefit legislation and just and equitable laws in behalf of labor, laws looking toward agricultural advancement, for growth of industry, and endorsement of women electors.

Following are the sections of the resolution indorsing the President and the League of Nations:

1. We declare anew our allegiance to, and our faith in, the democracy, statesmanship and patriotism of our illustrious President, Woodrow Wilson. We call the attention of our people to the many great constructive measures adopted during his terms as President of the United States. Under the most difficult conditions, and notwithstanding hostile and even malicious criticism, he has pushed steadily on, seeking at all times the welfare of the whole people and the enactment of laws equitable and just and fair to every section and every interest in our land.

By his indomitable spirit and through the wisdom and statesmanship of himself and his associates, America won for herself the spiritual leadership of the world, a leadership which she still maintains in spite of a vain and contemptuous purpose engendered by partisan Republicans.

2. We favor the plan for the promotion of the peace of the world by the establishment of the League of Nations. And we favor the ratification of the treaty of peace, including the League of Nations, without reservations which tend to weaken or nullify the provisions of the covenant and the purposes of the league. We accept the assurance of the President of the United States that the covenant as drawn amply protects the constitutional privileges of Congress, and it is not subversive of any purely American interest; yet such is our devotion to the principles of the league that we are willing to accept the ratification of the treaty, including the league covenant. We denounce, however, the refusal of Senator Lodge and other Republican chieftains in the Senate to accept the terms of ratification indicated by the President and his supporters in the Senate as effectually safeguarding American rights and likewise preserving the great aim of the League of Nations.

We instruct the Missouri delegation to the Democratic National Convention to vote as a unit for the adoption of a platform approving the League of Nations without destructive reservations upon the part of the Senate.

Celebrates 103d Birthday.

Mound City, Mo.—Mrs. Jane Glenn celebrated her 103d birthday at the home of her son, Robert C. Glenn, with whom she has lived since the death of her husband, John H. Glenn, in 1900.

Mrs. Glenn was born on the Isle of Jersey on April 15, 1817. When she was 2 years old, her parents, Mr. and Mrs. Abraham Du Pre, emigrated to America and settled at Chillicothe, Ohio. After her marriage she came to Holt County, Mo., with her husband in 1860.

St. Louis Pays Half.

Jefferson City, Mo.—According to estimates furnished by the State Auditor, the income tax law will produce \$540,949 this year. Last year receipts from the same sources were \$84,180.

City of St. Louis will pay a little more than one-half of the total of the Kansas City and Jackson 1 pay a little less than one-

Storm at Macon.

The Macon greenhouse wrecked the wagon bridge over the Burholts River, half a mile east of town and damaged the Rock Island bridge over the same stream.

The curators of Howard Payne College have elected Rev. W. L. Halberstadt, of Cape Girardeau, president to succeed Rev. A. Evans.

The Missouri supreme court has ruled that vicious dogs must be kept confined by their owners or liability rests with the owner.

Damage Done by Four-Minute Wind.

St. Charles, Mo.—A high wind, accompanied by heavy rain, passed over St. Charles 8:30 p. m. April 19, doing damage estimated at several thousand dollars. Houses were unroofed, trees uprooted, chimneys blown down and windows on Main street broken by both falling bricks and the force of the wind. So far as known, no one was injured.

A tank on the roof of the factory of the International Shoe factory collapsed and flooded the three floors of the building. The tank sagged dangerously with the weight of the water, but was prevented from falling in by a net of sprinkler pipes fastened to the under side. Machinery was damaged and it will be impossible to operate the plant for several days, officials of the factory said.

In the lumber yards of the American Car and Foundry Company planks and boards were blown about like matches. Automobiles were blown from one side of the street to the other in the business section of town. The storm lasted only four minutes, although the rain continued for about an hour.

SHORT STATE ITEMS.

Marjorie Sheets, a 14 year old Chillicothe high school girl, has won second prize in the Army National School Essay Contest on the subject: "What are the benefits of enlistment in the U. S. Army?" The judges were Secretary of War Baker and Generals Pershing and March. Miss Sheets will receive a silver medal, a silver loving cup and will be given a free trip to Washington, accompanied by her parents.

The Mexico, Mo., Power Company has purchased the municipal plant at Wellsville and is now furnishing current from the central plant in Mexico to that city. Capacity of the Mexico company has been doubled and towns furnished with power are Vandalia, Centralia, Rush Hill, Laddonia, Fartinsburg, Benton City, Sturgeon, Farber, Wellsville, Auxvasse and Thompson.

Approval from the office of the National Highway Engineer in Washington for the construction of the St. Charles road from St. Louis city limits to the foot of Missouri River Bridge opposite St. Charles, has been received by the County Court of St. Louis County.

One thousand railway maintenance men of way and shop laborers have returned to work after strike at Springfield, Mo.

The Enterprise-Courier at Charleston, Mo., has absorbed the Charleston Daily Index. Mrs. E. H. Smith is owner of the Enterprise-Courier.

Rev. W. E. Matthews, of Liberal, Mo., is in sympathy of the overall movement and has announced he will wear them in the pulpit. J. B. Hundy, superintendent of schools at Liberal, is wearing overalls.

About ten houses in the southern part of Union were unroofed, but no one was injured.

Big Fire at Macon.

Macon, Mo.—A disastrous fire swept the Motor Inn here and caused damage estimated at \$200,000.

The Motor Inn contained new cars, electrical supplies and farm equipment. The Woodman Hall and the Birch buildings, the upper part of which were used as the Chronicle-Herald News-rooms, were destroyed.

The fire started in the stockroom of the Motor Inn. Damage to machinery and equipment will force the Chronicle-Herald to suspend publication several days.

Wheat Growers Combine.

Kansas City, Mo.—Representatives of virtually every wheat raising community in the United States attending the annual convention of the National Wheat Growers' Association here voted unanimously to form a huge combine for the control of the cereal products of the nation. Agricultural experts in attendance said the organization would be the largest combine of farmers ever attempted.

Woman Made Secretary.

Joplin, Mo.—Miss Anna Nolen, editor of the Monroe City News, was one of the few women elected to official position in the Democratic congressional caucuses. She was elected secretary of the Second District caucus and is an active figure among women here.

Wants To Issue Notes.

Joplin, Mo.—The Empire District Electric Company, which controls the property of the Ozark Power Company, has made application to the State Public Service Commission for authority to issue \$2,000,000 of notes.

Elected School Head.

Fayetteville, Mo.—Prof. O. F. Revercomb of Kansas City, Mo., has been elected Superintendent of the Fayette public schools at \$2400 per year.

Union, Mo.—A tornado struck Union, wrecked the wagon bridge over the Burholts River, half a mile east of town and damaged the Rock Island bridge over the same stream.

The curators of Howard Payne College have elected Rev. W. L. Halberstadt, of Cape Girardeau, president to succeed Rev. A. Evans.

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Two Pretty Gowns of Voile

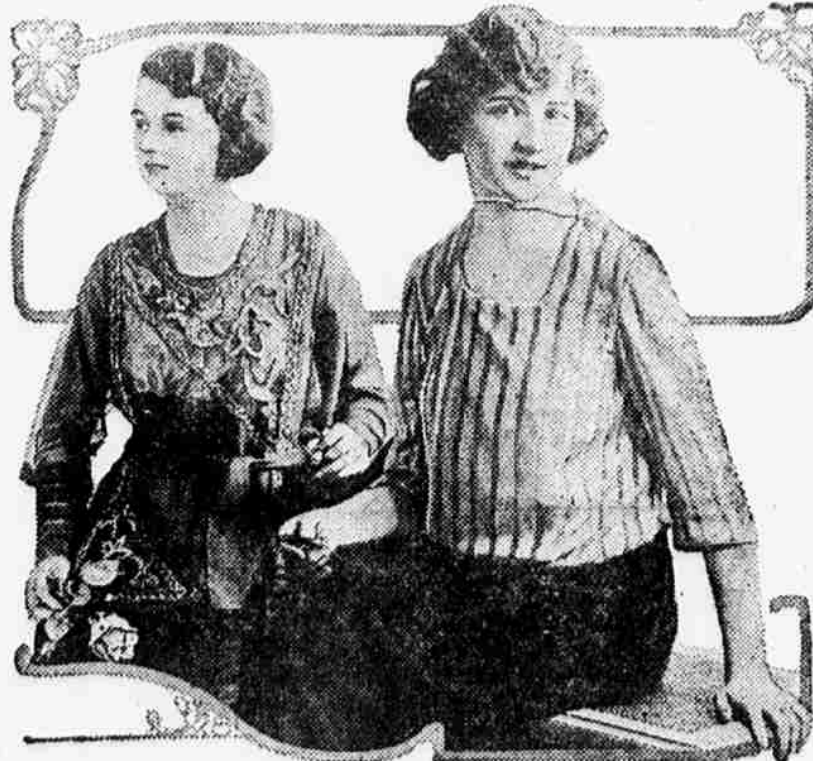


LET every woman welcome the printing of these two pretty gowns, gay with flowered patterns, and all other cheerful and unpretentious cottons that may be made up into frocks for summer wear. They add a joy to life with their beautiful colors and furnish inexpensive mediums for every woman to use in clothing herself as suits her personality. Sometimes humble lawns and gingham vie with silks and laces and have been known to outshine them when some genius undertook to turn out a masterpiece in them. Gradually the inexpensive cottons will return—returning—and this summer will see again refreshing afternoon frocks made of them. The man who said that good looking clothes foster mutual esteem struck at the root of the matter of dress; the desire to look well is an instinct that it is worth while to follow.

The two pretty frocks for afternoon, shown in the illustration above, are examples of fine designing in voile. Although classed among afternoon gowns, such simple and dignified bits of artistry are not inappropriate for morning wear—to church or for visiting. A wide plaited frill and narrow Val lace give the dress with stripes and figures its character. It has a plain blouse with round neck finished with three frills of Val lace and the elbow sleeves have their cuffs edged with this lace. The lace-edged plaited frill extends from the waist line on each side to the bottom of the skirt both front and back. At the sides where the front and back panels of the skirt are separated at the bottom, a glimpse of the under petticoat is revealed, having a bounce of narrow Val lace. The girdle is of black velvet ribbon.

This dress and its companion reflect the vogue for fuller skirts and widened hips; they are straws showing the direction of fashion's breezes. The model with figured surface has a straight underskirt with overdraperies at each side falling to a point at the bottom. The bodice with "V" shaped opening at the front is filled in with dotted Swiss embroidery, and pearl buttons at each side the openings are used as decoration. The three-quarter length sleeves are finished with cuffs of the Swiss embroidery.

Fashion Advises Blouses



ONE can go a long way on the road of good dressing with the help of two or three separate skirts and an assortment of blouses and smocks, tailored and otherwise, with which to achieve variety. In style they range all the way from the simplest tailored morning affairs, through colorful and elegant afternoon types to brilliant and even splendid evening models. A black satin skirt makes itself very useful for wear with dressier blouses and every wardrobe needs a white skirt of heavy cotton and a tailored skirt of wool. But separate skirts make another story.

The shopper for blouses is sure to grow enthusiastic over the display of tailored models for summer time and the very handsome lingerie blouses for formal wear. The first employ batiste, dimity, wash silks, voile, dotted Swiss and handkerchief linen, all old favorites in fabrics. As there is much latitude in suits, so there is in blouses to be worn with them. Some are severely tailored and others have no hint of severity about them. The strictly tailored blouse has long sleeves and leans to tucks, drawn work and very narrow edgings for decoration. Fancier blouses for wear with suits are made of net and lace, or batiste and lace, with considerable needlework and embroidery in their composition. The elbow sleeve finds favor with them.

A handsome smock for afternoon appears in the illustration, made of dark blue crepe georgette, embroidered in colors. The very original management

of the embroidery in this smock gives it much distinction and the sleeves reveal also unusual designing. An example of one of the most successful of late blouses is shown made of tan colored tricotee in a striped weave. Noteworthy features in this model are found in the square neck, the three-quarter length sleeves and its length. It is allowed to blouse over the waistline, contributing to the straight-line figure which most women aspire to. Blouses and smocks are easier to keep fresh and clean than dresses and the summer tourist can carry them much more conveniently.

Julia Rothbury

The New Headresses.

Headresses for evening wear grow more and more elaborate. You are likely as not now to have a feather nodding rakishly between you and the center of the stage, at a theater, and though a small feather in the perspective can completely eclipse an actor on the stage—particularly if the feather moves about restlessly—you can hardly ask a lady to remove her headress. It is not done—whatever may be the custom in regard to hats. Some headresses are flat on top, with feathers or bead ornaments over the ears, but a few headresses mount upwards in folds of silver net or tulle and are a real obstacle to enjoyment—if one sits behind them.

SWEET POTATOES USED FOR SIRUP

Various Kinds of Sweets Have
Taken On New Importance
in Kitchen.

PRICE OF SUGAR VERY HIGH

Outline of Practical Recipes Given by
United States Department of
Agriculture Experimental
Kitchen.

(Prepared by the United States Department of Agriculture.)

With sugar high and hard to get sirups of various kinds have taken on new importance in the eyes of housekeepers. A sirup well liked by those who have used it is made from sweet potatoes. It is palatable and useful, both in cooking and on the table, and it can be made easily at home from potatoes that otherwise might be wasted because of the difficulty of storing them.

Any of the common varieties of sweet potatoes can be used, according to the United States department of agriculture. Potatoes which have been harvested for some time yield a sweeter sirup than those recently harvested.

How to Make Sirup.
The method of preparing the sirup is as follows:

Wash the sweet potatoes and remove any decayed portions or other blemishes. Peeling the potatoes improves the quality of the sirup, but is not necessary. After weighing the potatoes, place them in a kettle with two or three times their weight of water, and boil for one and one-half hours or until thoroughly soft. Without removal from the kettle and the liquor in which they cooked, mash the potatoes until smooth and add

ture, now technically termed the "mash," stand for one hour, with occasional stirring. At the end of this time place the mash in cloth bags, close the opening of the bag and knead the mass gently. The juice flows out under gentle pressure, leaving the pulp behind. Place the juice so obtained in an open kettle and boil down to a sirup of about the consistency of molasses.

Good for Caramel Flavor.
This sirup is especially delicious in any product where a caramel flavor is to be developed by browning, whether it be candy, pudding, custard, pie, icing for cake, sweet sauce, baked beans, or glazed potatoes.

It is also very acceptable as a table sirup to eat with pancakes, fritters, etc. Some people like the sirup better if flavored with a little caramelized sugar. A little acid, from one to two teaspoonfuls of vinegar, to a cupful of sirup is another addition that lends variety, or both acid and caramel flavor may be used together.

The following recipes for the use of sweet-potato sirup were tested in the experimental kitchen of the United States department of agriculture:

Taffy.

1 cup sirup (nearly 12 ounces)
1 teaspoon vinegar
Cook together about ten minutes, or until a hard ball is formed when dropped into cold water. Pour out onto greased pan or slab. When cool enough to handle, pull.

Ginger Snaps.

1/2 cup sirup 1/2 teaspoon salt
1/4 cup fat 1/4 teaspoon ginger
1/4 teaspoon soda 1/2 cups flour
Heat sirup to boiling point, pour over fat, add dry ingredients sifted together. Chill, roll thin, cut with cookie cutter, bake in moderately hot oven.

Drop Cookies.

1/2 cup sirup 2 tablespoons water
1/4 cup fat 1 cup raisins
1 egg 2 cups flour (about)
1/2 tablespoon soda 1/2 teaspoon cinnamon
1/2 teaspoon cloves, powdered

Heat fat and sirup together, add spices while warm. When cool, add part of flour sifted with soda, egg well beaten, and raisins. Add just enough of the rest of the flour, so



For Candying Sweet Potatoes, for Sweetening Ginger Cookies or Making Taffy, Sweet Potato Sirup is Delicious.

water if needed to form a thin mush.

The temperature of this mixture should be brought to 140 degrees Fahrenheit, and one-half ounce of ground brewers' malt should be added for each pound of sweet potatoes as weighed before cooking. The malt contains an enzyme capable, under the proper conditions of temperature, of changing some of the starch of the potato into sugar. This action is best accomplished between 140 and 150 degrees Fahrenheit. If heated to too high a temperature the activity of the malt enzyme is destroyed, hence for satisfactory results a good thermometer is necessary. The mixture should be thoroughly stirred, as it is very important that the temperature of the mass be uniform throughout during the action of the malt.

After allowing it to stand for a few minutes at 140 degrees Fahrenheit the mixture should be stirred constantly while heating until the temperature of 150 degrees Fahrenheit is reached, and then should be removed from the heat. Let the mix-

ture that the dropped teaspoonfuls of batter hold their shape. Bake in moderately hot oven.

Chocolate Cup Cake.

1/2 cup sirup (plain or caramelized) 1/4 cups flour
1/4 teaspoon soda 1/2 cups flour
3 tablespoons milk powder
1/2 teaspoon salt 1/2 teaspoon vanilla
2 eggs 2 tablespoons sugar

Mix and bake as usual; makes one dozen cup cakes.

Butterscotch Pudding.

5 tablespoons cara- 4 tablespoons butter
mellized sweet-po- 6 tablespoons flour
tato sirup 1 teaspoon salt
2 tablespoons sugar 1 pint milk
2 eggs

Cream butter and flour, add salt, sugar, and milk; cook till thick. Add hot mixture to beaten eggs, meanwhile beating rapidly to prevent curdling; place in double boiler and cook two or three minutes, stirring constantly. Add sirup and beat well. Serve cold. Plain or whipped cream is a nice addition. This pudding may be used as a filling for pastry shells or cream puffs if desired.

DRIPPINGS GOOD AS BUTTER SUBSTITUTE

Many Families Practice Thrift in
Use of Foods and Vary
Seasoning.

Fats From Fried Sausage, Ham,
Bacon and Pork, and From Roast
Veal and Chicken May Be
Used for Flavoring.

It is almost universally conceded that cooked vegetables require the addition of fat to be at their best and that no fat seems so suitable as butter for seasoning them, if on the texture of the dish and the flavor rests the decision. Many families, however, are practicing thrift in the use of foods which they purchase and are varying the vegetable seasoning. One of the best fats for seasoning a vegetable dish is sweet savory drippings.

Not all meats supply fats that are savory in the sense in which the word is employed here, but the fats from fried sausages, ham, bacon and pork, and from roast pork, veal and chicken,

may be employed alone or in combination for this purpose. Some fats have a flavor which comes from the seasoning as in sausage, from the smoke as in ham and bacon, and from the brown material as in roast meat, which is agreeable to the palate. The fats skimmed from the water in which poultry has been boiled and the fat skimmed from the gravies of most roast meats may be clarified and employed also in a preparation of vegetables for the table. Great care must be taken that all of these fats are sweet and clean and that the temperature at which they are fried out shall not be so high as to impair the flavor. Burned or scorched fat is not only unpleasing in flavor, but is a frequent cause of indigestion.



All Around the House
Codfish cakes are best made with fresh boiled potatoes.

Roller shades of printed chintz are best for the sun parlor.

For large steamed puddings it is best to use a tube-shaped mold.